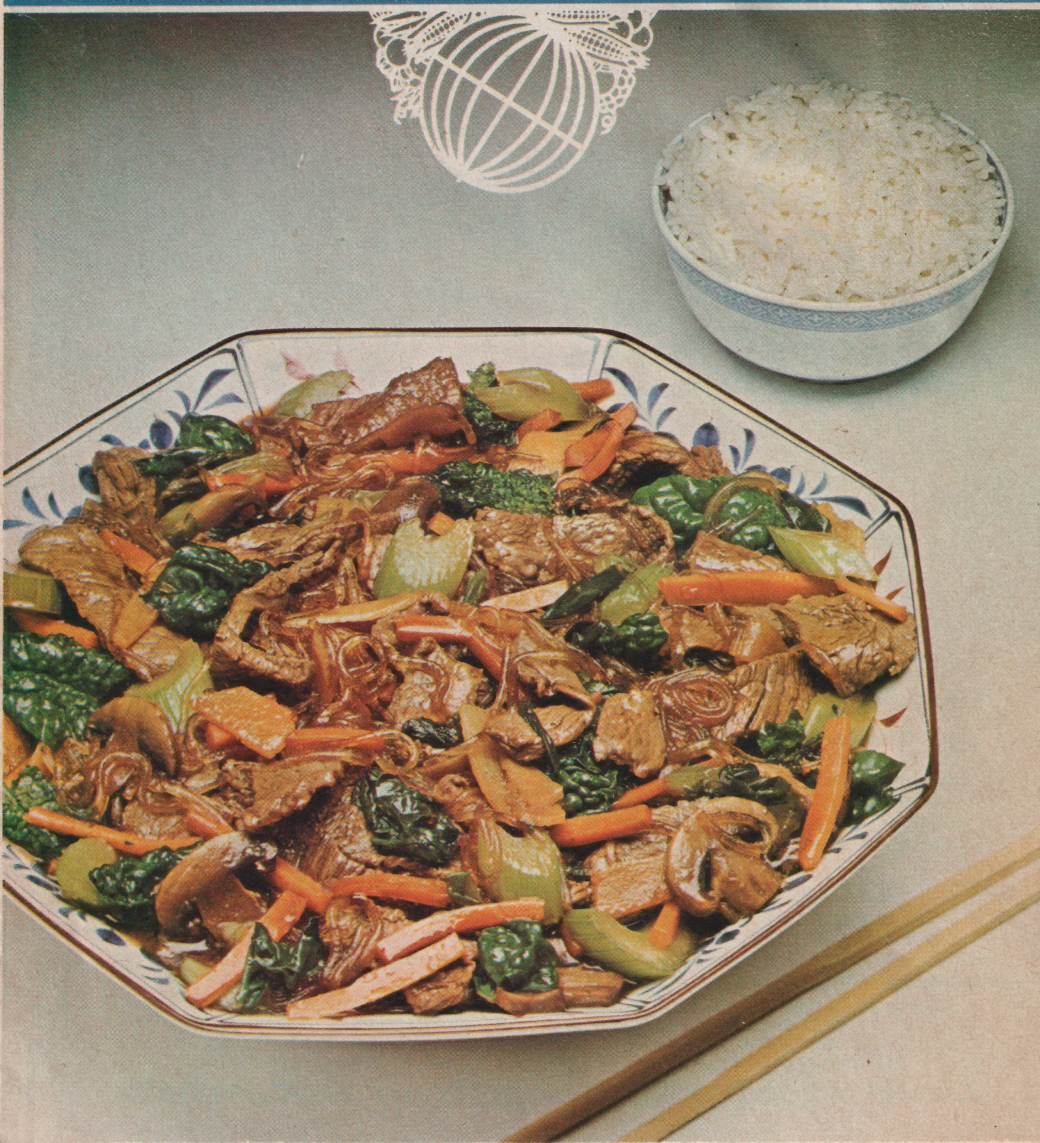
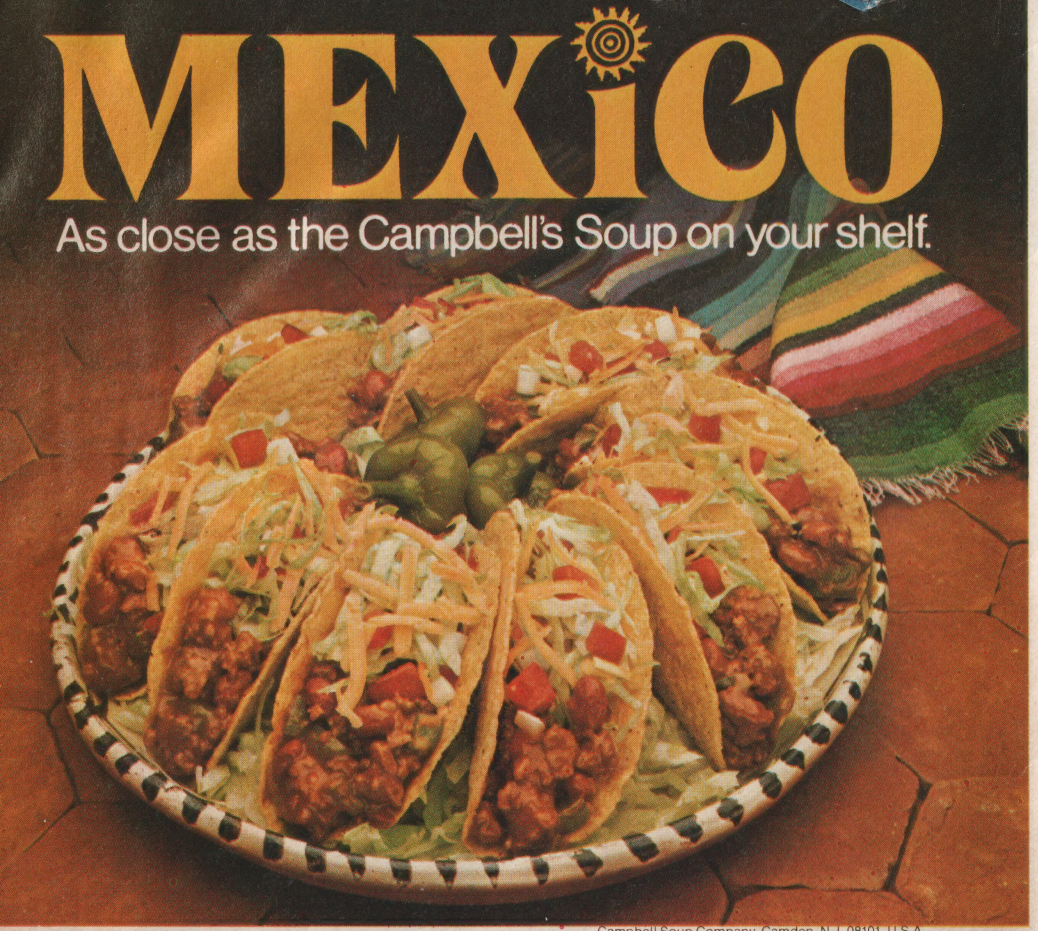
A World of Good Cooking from Campbell



MEXICO

As close as the Campbell's Soup on your shelf.



Campbell Soup Company, Camden, N.J. 08101, U.S.A.

Mexicanos Tacos

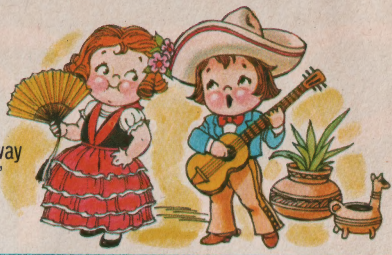
2 lb. ground beef
½ cup chopped green pepper
1 can Campbell's Chili Beef Soup
1 can Campbell's Tomato Soup
1 to 2 tbsp. finely chopped cherry peppers
24 tacos shells
Shredded Cheddar or Monterey Jack cheese
Shredded lettuce
Chopped onion
Diced tomato

In skillet, brown beef and cook green pepper until tender; stir to separate meat. Add soups and cherry peppers. Cook over low heat 5 minutes; stir occasionally. Fill each taco shell with 3 to 4 tablespoons meat mixture; top each with remaining ingredients. Makes 24 tacos.

Cookbook offer: For a hard-covered copy of Campbell's "Cooking with Soup" cookbook with over 600 recipes in it, send $1.50 and 2 Campbell's Soup labels with your name, address and zip code to: COOKBOOK, Box 1981X, Maple Plain, Minn. 55348. Wisconsin residents send $1.50 and label facsimiles only. Offer good only in U.S.A. Allow 6 weeks for delivery.

A world of good cooking brought home with Campbell's.

Folks who like a little spice
Will find these dishes very nice.
Just make them all the Campbell way
And hear your family sing "Olè!"



CHILI

A hearty favorite! For a crowd, double the recipe, and serve with a salad.

1½ pounds boneless chuck, cut into ½-inch cubes
2 tablespoons salad oil
1 can Campbell's Beef Broth
½ soup can water
1 cup chopped onion
1 large clove garlic, minced
2 large bay leaves, crushed
1 tablespoon ground cumin seed
1 tablespoon oregano leaves, crushed
1 tablespoon paprika
¼ teaspoon salt
Generous dash crushed red pepper
1 can (about 16 ounces) tomatoes, cut up
2 tablespoons chopped Jalapeño peppers
2 tablespoons cornmeal
Cooked rice or pinto beans

In large saucepan, brown beef in oil. Stir in broth, water, onion, garlic, and seasonings. Cover; cook over low heat 1 hour 30 minutes. Add tomatoes, Jalapeño peppers, and cornmeal. Cook 30 minutes more or until done. Stir occasionally. Serve over rice. Makes about 4 cups.

CHILI CON QUESO

The sharp cheese flavor makes a favorite dip for crunchy chips.

1 can (10 ounces) tomatoes and green chilies
2 cans Campbell's Cheddar Cheese Soup

In skillet, gradually stir tomatoes and green chilies into soup. Simmer uncovered 20 minutes or until desired consistency. Stir occasionally. Serve with corn, tortilla, or potato chips. Makes about 2½ cups.

ALBONDIGAS

Serve over noodles or tostadas for tasty alternatives.

½ pound ground beef
½ pound ground pork
1 egg, slightly beaten
2 tablespoons fine dry bread crumbs
¼ teaspoon salt
Dash pepper
1 large clove garlic, minced
2 teaspoons chili powder
½ teaspoon oregano leaves, crushed
1 tablespoon shortening
1 can (10¾ ounces) Campbell's Tomato Soup
½ cup water
⅓ cup finely chopped onion
Cooked rice

Combine beef, pork, egg, bread crumbs, salt, and pepper. Shape into 16 meatballs. In skillet, brown meatballs with garlic, chili powder, and oregano in shortening. Stir in soup, water, and onion. Cover; cook over low heat 20 minutes or until done. Stir occasionally. Serve over rice. Makes about 3½ cups.

MEXICAN CHICKEN BAKE

Tasty taco flavor makes chicken truly tempting.

2 cups coarsely crushed taco-flavored corn chips
1 can Campbell's Cream of Chicken Soup
1 can (10 ounces) hot enchilada sauce
3 cups cubed cooked chicken
½ cup finely chopped onion
1 cup shredded sharp Cheddar cheese

In buttered 2-quart shallow baking dish (12x8x2"), combine 1 cup corn chips and remaining ingredients except cheese. Bake at 375°F. for 30 minutes or until hot; stir. Top with remaining corn chips and cheese. Bake 5 minutes more or until cheese melts. Makes about 5 cups.

SPAIN

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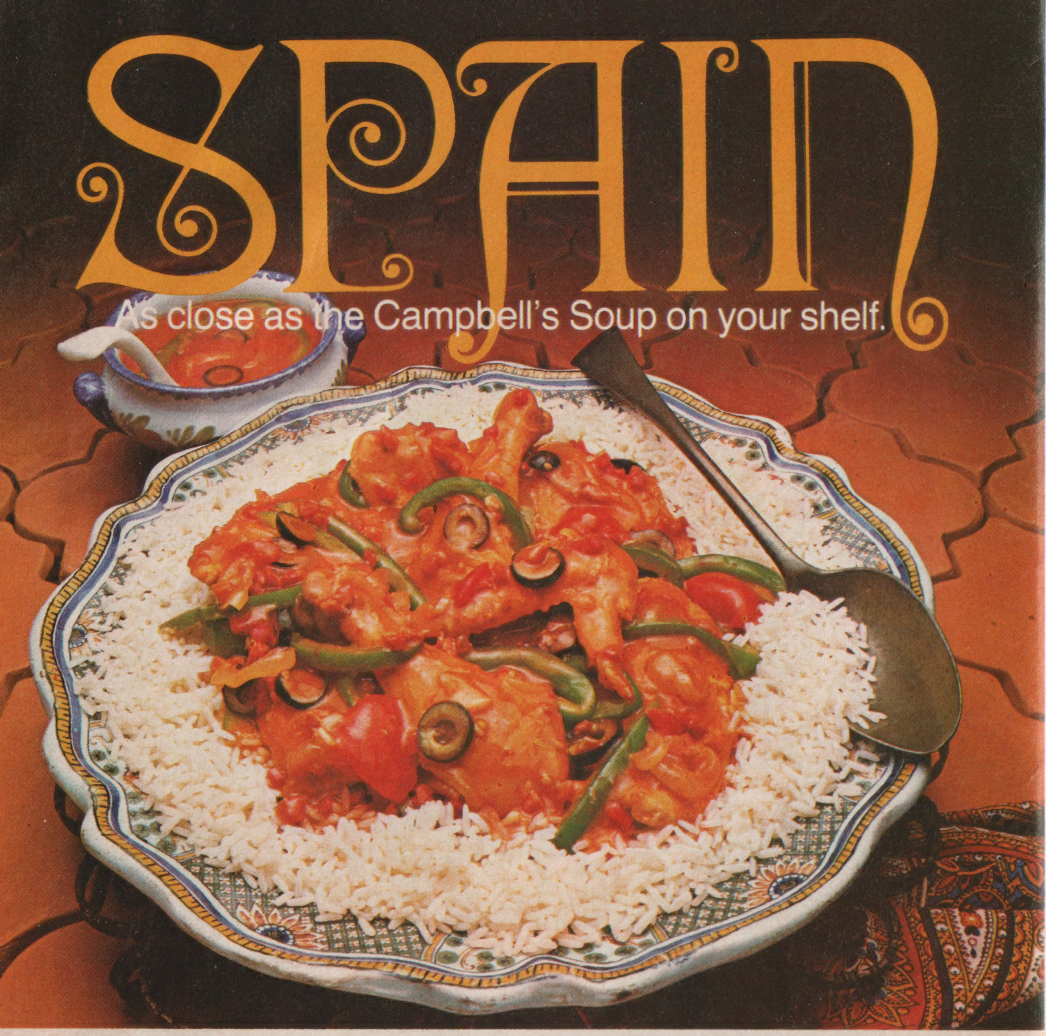

Castilian Chicken

1 can (about 8 oz.) tomatoes
2 pounds chicken parts
2 tablespoons olive oil
½ cup finely chopped cooked ham
1 cup sliced onion
2 large cloves garlic, minced
¼ teaspoon pepper
1 can Campbell's Tomato Bisque Soup
¼ cup dry sherry, optional
1 large green pepper, cut in ¼-inch strips
¼ cup sliced ripe olives
3 cups hot cooked rice

Drain tomatoes, reserving juice. Cut up tomatoes. In skillet, brown chicken in oil. Add ham, onion, garlic and pepper; cook until onion is tender. Blend in soup, sherry and reserved tomato juice. Cover· cook over low heat 30 minutes. Add green pepper, tomatoes and olives. Cook uncovered 15 minutes more or until done; stir occasionally. Serve over rice. Makes 4 servings.

A world of good cooking brought home with Campbell's.

Tonight our dinner isn't plain
It's such a great delight.
It has a taste from sunny Spain...
Yes, it's a Campbell's night.

GAZPACHO

Deliciously different, light and refreshing!

2 medium cloves garlic, minced
2 tablespoons olive oil
3 cans (10¾ ounces each) Campbell's Tomato Soup
3 cups cold water
¼ cup wine vinegar
2 cups chopped cucumber
1 cup chopped green pepper
½ cup chopped onion
Croutons

In small saucepan, cook garlic in olive oil; combine in a large bowl with soup, water, and vinegar. Chill for 4 hours. Serve in chilled bowls. Pass chilled vegetables and croutons for garnish. Makes about 8 cups.
Blender Version: Cook garlic as above. Combine in electric blender with 1 can soup, 1 cup water, ¼ cup cucumber, ¼ cup green pepper, 2 tablespoons onion, and 2 slices toast. Blend until smooth; combine in a large bowl with remaining soup, water, and vinegar. Chill as above. Garnish with remaining vegetables.

ENSALADA DE ARROZ

A tasty way to use leftover rice.

6 cups cooked rice
1½ cups diced tomatoes
1 cup diced green pepper
¼ cup finely chopped onion
¼ cup chopped parsley
1 can Campbell's Cream of Mushroom or Creamy Chicken Mushroom Soup
¼ cup wine vinegar
2 tablespoons olive oil
1 medium clove garlic, minced

In bowl, combine rice, tomatoes, green pepper, onion and parsley. Meanwhile, in blender, combine remaining ingredients; blend until smooth. Toss with rice mixture; chill 4 hours or more. Serve on salad greens. Makes about 8 cups.

CINNAMON-RICE PUDDING

A fitting dessert for any meal.

1 can Campbell's Cheddar Cheese Soup
4 cups milk
½ cup sugar
1 tablespoon vanilla extract
1 cinnamon stick (3 inch)
½ teaspoon grated orange rind
⅓ cup raw regular rice

In large saucepan, blend soup, milk sugar, vanilla, cinnamon, and orange rind. Bring to boil; add rice. Cook over low heat 1 hour or until done; stir often. Remove cinnamon stick. Pour into individual dessert dishes (5-ounce size); chill. Garnish with toasted coconut. Makes about 4 cups.

SPANISH RICE WITH BEEF

A quick 'n easy family favorite.

1 pound ground beef
½ cup chopped onion
⅓ cup chopped green pepper
1 large clove garlic, minced
1 can (10¾ ounces) Campbell's Tomato Soup
1 cup water
½ cup packaged quick-cooking rice, uncooked*
½ teaspoon salt
2 teaspoons Worcestershire
Generous dash pepper

In skillet, brown beef and cook onion, green pepper, and garlic until vegetables are tender. Pour off fat. Add remaining ingredients. Bring to boil. Cover; cook over low heat 15 minutes or until done. Stir occasionally. Makes about 5 cups.

*If desired, substitute ⅓ cup raw regular rice for quick-cooking rice. Cook over low heat 30 minutes or until rice is tender. If necessary, add more liquid during cooking. Makes about 4 cups.

ITALY

As close as the Campbell's Soup on your shelf.

Savory Minestrone Main-Dish Soup

Make it quick and easy with Campbell's.

3 slices bacon, finely chopped
1 cup chopped onion
½ cup chopped celery
2 large cloves garlic, minced
1 tsp. basil leaves, crushed
1 can Campbell's Beef Broth
1 can Campbell's Bean with Bacon Soup
1½ soup cans water
1 can (about 16 oz.) tomatoes, undrained
½ cup uncooked ditalini (small tube macaroni)
½ tsp. salt
1 cup cabbage cut in long thin shreds
1 cup cubed zucchini squash

In large saucepan, brown bacon and cook onion and celery with garlic and basil until tender. Stir in soups, water, tomatoes, ditalini, and salt. Bring to boil; cover. Reduce heat; simmer 15 min. Add cabbage and zucchini; cook 10 min. more or until done. Stir occasionally. Makes about 8 cups.

A world of good cooking brought home with Campbell's.

In Genoa or Venice,
In Florence or Capri,
You'll find the same Italian taste
That Campbell's makes for me!

SPAGHETTI SAUCE ABRUZZI

An excellent meatless spaghetti sauce from the town of Abruzzi in Italy.

- ⅓ cup very finely chopped onion
- ¼ teaspoon basil leaves, crushed
- ⅛ teaspoon thyme leaves, crushed
- 1 small clove garlic, minced
- 1 tablespoon butter or margarine
- 1 tablespoon olive oil
- 1 can (10¾ ounces) Campbell's Tomato Soup
- 1 can (about 6 ounces) tomato paste
- 1 soup can water
- 2 tablespoons grated Parmesan cheese
- ½ teaspoon salt
- ½ small bay leaf
- Cooked spaghetti

In saucepan, cook onion with basil, thyme, and garlic in butter and oil until tender. Blend in remaining ingredients except spaghetti. Bring to boil; reduce heat. Simmer 30 minutes; stir occasionally. Serve with spaghetti. Makes about 2½ cups.

PASTA FAGIOLI

A new version of a traditional Italian bean soup.

- 2 tablespoons chopped parsley
- ¼ teaspoon rosemary leaves, crushed
- 1 medium clove garlic, minced
- 2 tablespoons olive oil
- 1 can Campbell's Bean with Bacon Soup
- 1 soup can water
- 1 teaspoon tomato paste
- Generous dash pepper
- ½ cup cooked elbow macaroni

In saucepan, cook parsley, rosemary, and garlic in oil until parsley is wilted. Stir in soup, water, tomato paste, and pepper; add macaroni. Heat; stir occasionally. Makes about 2½ cups.

CHICKEN CACCIATORE

Perfect for company. Also great when served on a bed of hot fluffy rice or noodles.

- 2 pounds chicken parts
- 2 tablespoons shortening
- 1 can (10¾ ounces) Campbell's Tomato Soup
- ½ cup chopped onion
- ¼ cup Chianti or other dry red wine
- 2 large cloves garlic, minced
- ½ teaspoon oregano leaves, crushed
- ⅛ teaspoon salt
- ½ medium green pepper, cut into strips

In skillet, brown chicken in shortening; pour off fat. Add remaining ingredients except pepper. Cover; cook over low heat 30 minutes. Add pepper. Cook 15 minutes more or until chicken is tender. Stir occasionally. Makes 4 servings.

OSSO BUCO

An Italian favorite that's served in restaurants all over the world.

- 2 tablespoons flour
- ¼ teaspoon pepper
- 4 veal shank cross cuts (about ¾ pound each)
- ¼ cup butter or margarine
- 1 can Campbell's Cream of Mushroom or Creamy Chicken Mushroom Soup
- 1 cup Chablis or other dry white wine
- 1 medium clove garlic, minced
- 1 tablespoon chopped parsley
- ½ teaspoon grated lemon rind

Combine flour and pepper; dust shanks with flour mixture (if skin is broken tie string around shanks before flouring). In skillet, brown shanks in butter; add soup, wine, and garlic. Cover; cook over low heat 2 hours 30 minutes or until done. Stir occasionally. Add parsley and lemon; cook 5 minutes more. Serve on cooked rice. Makes 4 servings.

FRANCE

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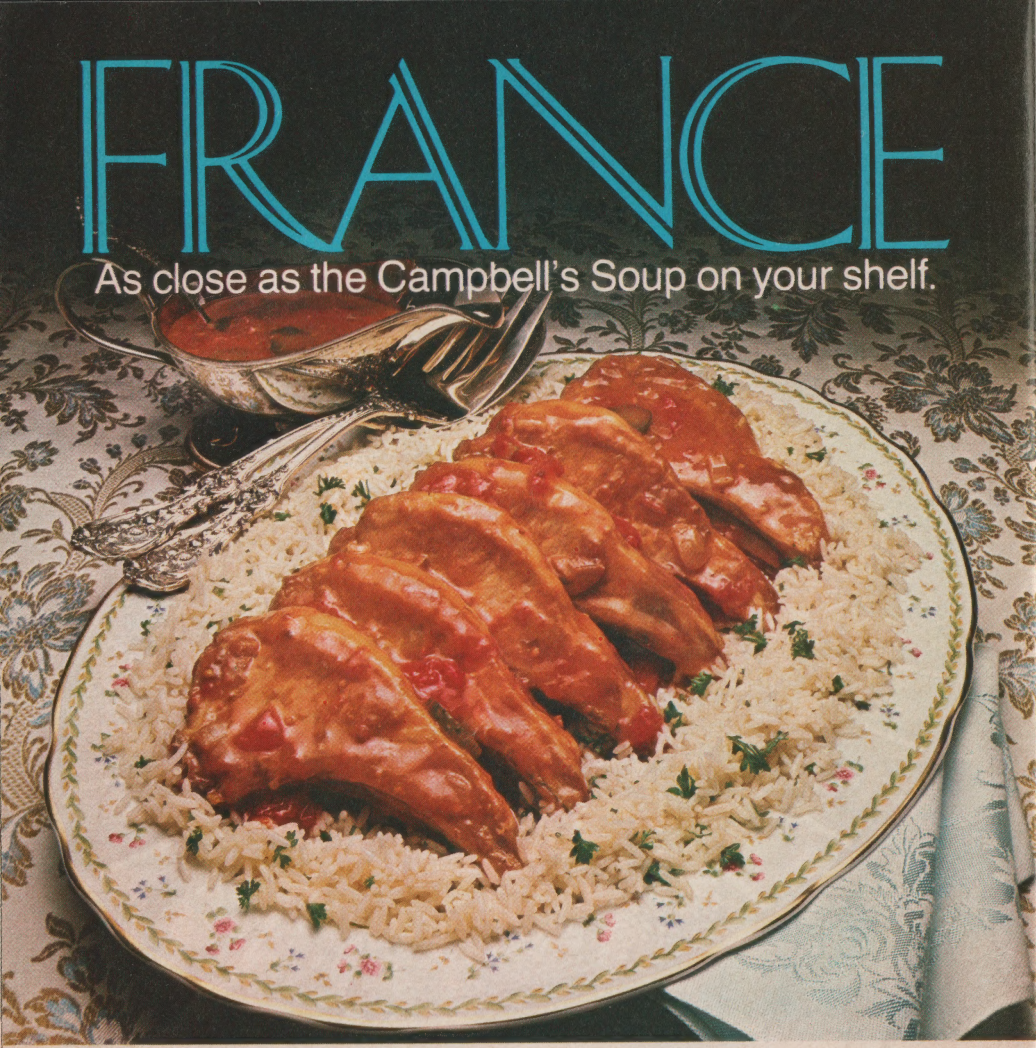

Pork Chops Chasseur

1 can (about 16 ounces) tomatoes
6 pork chops (about 2 pounds)
1 can Campbell's Golden Mushroom Soup
⅓ cup chopped onion
2 teaspoons prepared mustard
⅛ to ¼ teaspoon pepper
½ cup sliced dill or sweet gherkin pickles
3 cups hot cooked rice
2 tablespoons chopped parsley

Drain tomatoes, reserving ½ cup liquid. Cut up tomatoes. In skillet, brown chops (use shortening if necessary); pour off fat. Add soup, reserved tomato liquid, onion, mustard and pepper. Cover; cook over low heat 30 minutes or until done. Stir occasionally. Add tomatoes and pickles; heat. Combine rice and parsley. Serve pork chops over rice. Makes about 4 servings.

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To cook as they do in Pa-ree
Start with Campbell's and soon you will see
How easy it is (they'll call you a whiz!)
Oo la la, what a great recipe!

ONION QUICHE

It's dramatic, delicious and simple to prepare.

3 cups chopped onion
¼ cup butter or margarine
1 can Campbell's Cream of Chicken Soup
4 eggs, slightly beaten
½ cup heavy cream
½ cup shredded Swiss cheese
9-inch unbaked pie shell

In skillet, cook onion in butter until tender; stir in remaining ingredients except pie shell. Pour into pie shell. Bake at 350°F. for 45 minutes or until knife inserted in center comes out clean. Makes 4 to 6 servings.

COQ AU VIN

A deliciously flavored entree that will delight your guests.

4 slices bacon
2 pounds chicken parts
1 can Campbell's Chicken Broth
½ cup Chablis or other dry white wine
1 can (about 4 ounces) sliced mushrooms, drained
½ cup sliced onion
1 medium bay leaf
1 large clove garlic, minced
¼ teaspoon thyme leaves, crushed
½ cup water
3 tablespoons flour

In skillet, cook bacon until crisp; remove. Pour off all but 2 tablespoons drippings. Brown chicken in drippings; pour off fat. Add soup, wine, mushrooms, onion, bay leaf, garlic, and thyme. Cover; cook over low heat 45 minutes or until done. Stir occasionally. Remove bay leaf. Gradually blend water into flour until smooth; slowly stir into sauce. Cook, stirring until thickened. Garnish with parsley and bacon. Makes 4 servings.

EASY SOUFFLE

Deliciously different, and makes use of economical protein.

1 can Campbell's Cream of Celery Soup
1 cup shredded sharp process cheese
6 eggs, separated

In saucepan, combine soup and cheese. Heat slowly until cheese melts. Stir occasionally. Remove from heat. Beat egg yolks until thick and lemon-colored; gradually stir in soup mixture. In large bowl, using clean beater, beat egg whites until stiff peaks form; fold in soup mixture. Pour into ungreased 2-quart casserole. Bake at 300°F. for 1 to 1 hour 15 minutes or until souffle is brown. Serve immediately. Makes 4 to 6 servings.

BEEF BOURGUIGNONNE

An easy 'n elegant main dish. Serve with a fresh green salad and French bread.

2 slices bacon
1½ pounds beef cubes (about 1½ inches)
1 can Campbell's Golden Mushroom Soup
⅓ cup Burgundy or other dry red wine
1 large clove garlic, minced
1 medium bay leaf
2 tablespoons chopped parsley
¼ teaspoon thyme leaves, crushed
1 pound small whole white onions (about 16)
Cooked noodles

In skillet, cook bacon until crisp; remove and crumble. Brown beef in drippings. Add soup, wine, garlic, bay, parsley, thyme, and bacon. Cover; cook over low heat 1 hour. Add onions; cook 1 hour more or until done. Stir occasionally. Remove bay leaf. Serve over noodles. Makes about 4½ cups.

Germany

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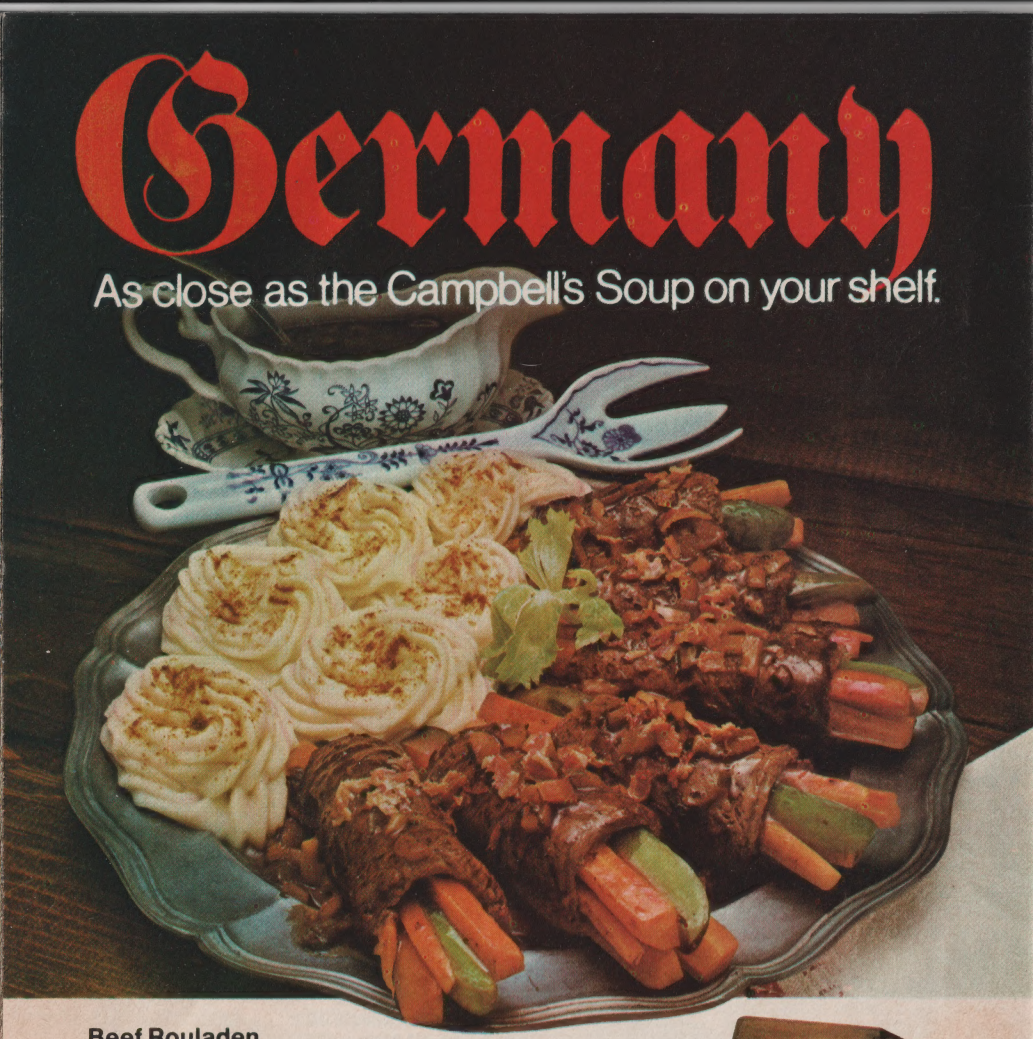

Beef Rouladen

3 slices bacon, cut in half
1½ pounds thinly sliced round steak (¼ inch thick)
2 tablespoons Dijon mustard
3 medium dill pickles, cut in quarters lengthwise
6 medium carrots (about 1 pound), cut in quarters lengthwise
¼ cup finely chopped onion
1 can Campbell's Golden Mushroom or Beefy Mushroom Soup
½ cup chopped celery
½ cup chopped parsnips
2 tablespoons chopped parsley

In skillet, cook bacon until crisp; remove and crumble. Cut meat into 6 pieces (6x4''); pound. Spread each with 1 teaspoon mustard. Place 2 pieces of pickle and 4 pieces of carrot across the narrow end; sprinkle with 2 teaspoons onion. Starting at narrow end, roll up. Tuck in ends; fasten with toothpicks or skewers. Brown roll-ups in drippings; pour off fat. Stir in soup, celery, parsnips and parsley. Cover; cook over low heat 1 hour 15 minutes. Stir occasionally. Thin with water if desired. Serve with mashed potatoes. Garnish with bacon. Makes 6 servings.

A world of good cooking brought home with Campbell's.

Have a German-style dinner tonight
And get "wunderbar" taste in each bite.
Just do it yourself with that soup on your shelf...
With Campbell's, it always tastes right.

SWEET AND SOUR CABBAGE

Turn cabbage and apples into a perfect dish to go with pork.

- 3 slices bacon
- ½ cup chopped onion
- 1 can Campbell's Chicken Broth
- ¼ cup red wine vinegar
- 2 tablespoons sugar
- Generous dash pepper
- ¼ teaspoon salt
- 1 medium bay leaf
- 7 cups shredded red cabbage, 1 small head
- 3 cups sliced apple
- 4 teaspoons cornstarch
- 2 tablespoons water

In skillet, cook bacon until crisp; remove and crumble. Cook onion in drippings until tender. Stir in chicken broth, vinegar, sugar, salt, pepper, and bay leaf; add cabbage. Simmer 10 minutes; add apples. Cook 10 minutes more or until done. Stir occasionally. Combine cornstarch and water; stir into sauce. Cook, stirring until thickened. Remove bay leaf. Garnish with bacon. Makes about 4 cups.

SAUERKRAUT WITH PORK

Caraway seed is often used to give sauerkraut a distinctive flavor.

- 4 smoked pork hocks (about ¾ pound each)
- 2 cups diced cooking apples
- ½ cup sliced onion
- 1 can (about 16 ounces) sauerkraut, rinsed and drained
- ½ teaspoon caraway seed
- 2 tablespoons butter or margarine
- 1 can Campbell's Cream of Celery Soup
- 3 medium potatoes peeled and quartered
- 4 medium carrots cut in 3-inch pieces
- 4 peppercorns

In large heavy pan, cover pork hocks with water. Cover; simmer 2 hours 30 minutes. Drain, reserving 1 cup liquid. Remove hocks. In same pan, cook apples and onion with sauerkraut and caraway in butter until tender. Stir in soup, reserved liquid, potatoes, carrots, and peppercorns; add hocks. Cover; simmer 30 minutes or until done. Makes 4 servings.

GERMAN POTATO SALAD

Delicious hot or chilled. Serve with grilled knockwurst.

- 1 can Campbell's Chicken Broth
- ½ cup finely chopped onion
- ¼ cup wine vinegar
- 3 tablespoons olive oil
- 1 tablespoon lemon juice
- 1 teaspoon Dijon mustard
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- 5 cups cubed potatoes
- 1 cup sour cream
- 2 tablespoons chopped parsley

In skillet, combine all ingredients except sour cream and parsley. Simmer 25 minutes or until done. Let stand 30 minutes. In bowl, blend sour cream and parsley; toss with potato mixture. Makes about 4 cups.

SAUERBRATEN

A spiced vinegar marinade gives this meat its famous flavor.

- 1 can Campbell's Beef Broth
- 1 cup vinegar
- 12 peppercorns
- 4 whole cloves
- 2 medium bay leaves
- 1½ teaspoons salt
- ¼ teaspoon pepper
- 4-pound boneless chuck roast
- 2 tablespoons shortening
- 4 medium carrots, cut in 2-inch pieces
- 4 medium onions, sliced
- ¾ cup crushed gingersnaps (about 12)
- ½ cup water
- 1 tablespoon sugar

To make marinade, in saucepan, combine broth, vinegar, and seasonings. Heat to boiling; cool. Pour over meat; cover and refrigerate. Marinate 3 days, turning meat once a day. Remove meat from marinade; drain. Strain marinade and reserve. In large heavy pan, brown meat in shortening; pour off fat. Add reserved marinade, carrots, and onions. Cover; cook over low heat 2 hours or until done. Stir occasionally. Remove meat and carrots; keep warm. Stir gingersnaps, water, and sugar into sauce. Cook over low heat 10 minutes or until thickened, stirring until sauce is smooth. Serve with meat and carrots. Makes 8 servings.

Send for more international recipes in this brand-new cookbook from Campbell.

Bring a world of good cooking into your home with Campbell's new cookbook, "The International Cook." And for only $4.00, you'll discover just how easily Campbell's Soups can help you create 142 elegant international recipes from over 30 different countries.

COOKBOOK ORDER FORM

Please send me_____copies of "The International Cook." For each copy I have enclosed $4.00 (check or money order only).

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Clinton, Iowa 52736

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